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## School of Culinary Arts & Food Technology, Technological University Dublin Newsletter: Winter, 2019

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# TU Dublin School of Culinary Arts and Food Technology Newsletter Winter 2019



## School Graduation Day 2019 at St Patricks Cathedral, Dublin.

1, 300 graduates including students of The School of Culinary Arts & Food Technology were recently conferred in the magnificent surroundings of St. Patricks Cathedral. **Professor David Fitzpatrick , President TU Dublin (photo below)** congratulated graduates highlighting the significant role which TU Dublin (as Ireland's first Technological University) will play towards creating a sustainable future for the citizens of the world. Graduates are already playing important roles in technical and scientific innovation, in economic and social development and in the cultural and academic life of Ireland and internationally. TU Dublin's strategic focus towards 2030 will closely follow the **UN Charter for Sustainability**. Professor Fitzpatrick also reminded graduates that they were now members of the **Graduate Network**.



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School of Culinary Arts & Food Technology 'Newsletter'  
Submissions (Next Issue) - Please e-mail submissions  
for inclusion to: [James.p.murphy@tudublin.ie](mailto:James.p.murphy@tudublin.ie)

Thank you !!

# Colleagues, Friends and Supporters

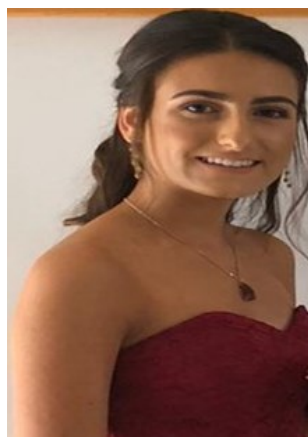
The School of Culinary Arts and Food Technology congratulates **Dr David Irwin** recently appointed Head of School of Languages, Law & Social Sciences, David was previously Head of Department of Humanities in Tallaght IT. Our school were also delighted to welcome back **Fabiola Hand (photo below)** to our school office team and to thank **Alan Montgomery** (who has moved to TU Dublin International Office) for his excellent work. It is with great sadness that our school remembers past colleagues and current students who passed away recently, including our retired colleague **Paddy Smith**, lecturer in Restaurant Service in Cathal Brugha Street for many years. School student **Julie Crowe - DT405.2 Culinary Science (photo below)** passed away tragically on Nov 4th, beloved daughter of Gary and Anna and cherished sister of Thomas, Rachel and Sophie. Julie's fellow students lecturers and staff from TU Dublin City Campus, Cathal Brugha Street joined the Requiem Mass held at the Church of the Holy Trinity, Ratoath. Julie's family set up an email address if you wish to send a photo or share a memory of Julie. The email address is: **injuliesmemory@gmail.com**, Julie's month's mind mass will be Sunday December 15th at 12.15pm in the Church of the Holy Trinity, Ratoath, her family welcomes you to attend. May Julie Rest in Peace, " **Gay Byrne**, Famous RTE Television & Radio Broadcaster **(photo below)** died 4.11.19 great supporter of Irish foods and culinary education. Gay helped to showcase many of Ireland's culinary talents over the years and with his wife Kathleen our school had the pleasure of entertaining them both within our training restaurants over the years. **Ar dheis Dé go raibh a h-anam dílis**".



Fabiola Hand.



Gay Byrne.



Julie Crowe.



Gary Regan.

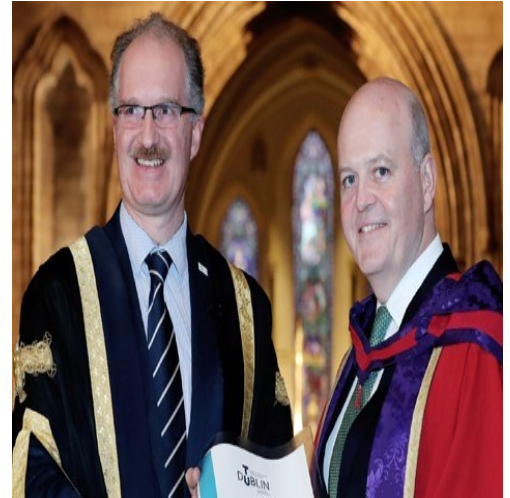
## Gary (Gaz) Regan - in appreciation [source: thespiritbusiness.com]

**Gary 'Gaz' Regan (photo above right)** died on Friday 15 November at Newburgh Hospital in New York, Born in the town of Rochdale, England, Regan worked at his parents' pub the Prince Rupert in Bolton, despite being underage, and trained as a chef at the Courtfield Catering College in Blackpool. After discovering a love of writing, Regan penned a drinks column for Food Arts in the early 1990s. He also wrote for Wine Enthusiast, Cheers and Malt Advocate, and was most known for his column, **The Cocktailian**, in the San Francisco Chronicle. During his lifetime, **Regan wrote 18 books on drinks, bartending, and cocktails** including The Joy of Mixology (multiple editions), The Bartender's Gin Compendium, The Negroni: A Gaz Regan Notion, and the annual 101 Best New Cocktails. After developing tongue cancer in 2003, **Regan started to wear eyeliner under one of his eyes "to remind bartenders that eye contact with customers is vital"**. He also created **Regan's Orange Bitters No. 6**, and worked with spirits companies on cocktail competitions, as well as brand sponsorships and promotions. In October 2018, Regan launched the Worldwide Bartender Database, an online portal for bartenders and spirits producers devoted "to all matters across the bar". In addition, Regan received the **Lifetime Achievement Award during Tales of the Cocktails' Spirited Awards in 2012**, along with a number of accolades for his writing. Regan is survived by his wife of 11 years, Amy Gallagher, and cousin, Ken Armstrong. **RIP Gary Regan.**



# Dr Colin Hunt Receives TU Dublin's 1st Honorary Doctorate

**Dr Colin Hunt, CEO—AIB**, became the first person to receive an honorary doctorate from TU Dublin. Dr Hunt was Chair of the Higher Education Strategy Group which in 2011 delivered **the National Strategy for Higher Education to 2030**. The Hunt Report highlighted the international success of Technological Universities and was the first to propose the development of Technological Universities in Ireland leading to the passing of the 2018 Technological Universities Act and the establishment of TU Dublin earlier this year. Dr Hunt is known as a challenging and strategic economic thinker who advised Finance Ministers, Transport Ministers and Education Ministers in various governments. He also developed a successful business career during which he worked with stockbrokers, influenced airlines, and managed bankers. He is now Chief Executive Officer of AIB, where he leads a staff of over 10,000. In recognition of his many achievements, and specifically for his leadership role in initiating the concept of Technological Universities in Ireland, as the first such University, **TU Dublin was proud to confer on him the award of Doctor of Philosophy.**



## Re-Claimed Uniforms - School Fundraising Initiative

Students and staff worked together towards on **'re-claimed school uniforms initiative'** again this semester, which offered new and existing students the option of purchasing a re-claimed school uniform at one third of its original cost. This is the second year of this school fundraising initiative. At the request of Dr Frank Cullen (Head of School) this years proceeds (amounting to **over €300**) were kindly donated to the college hardship fund (which is managed by **Mr. Finbarr O'Leary - College Chaplain, (photo right)**, Finbarr thanked our school for the donation stating that *these moneys are really making a difference to college students.*



## Importance of Accessible and Current Reading Lists

On foot of **Professor Brian Bowe's** extremely informative report given to Academic Board on the above topic, **Richard Barrett (Librarian, TU Dublin, City Campus, Cathal Brugha Street and Grangegorman)** reminded colleagues to bear in mind the importance of **placing accessible and current reading lists on all modules**. More specifically, Instead of contacting academic staff each year, Richard stated that library services would like to be able to use the **Programme and Module Catalogue as a one stop shop** to go to get the most up to date reading lists for modules. If the new reading lists were put up (and updated each year as needed), Richard adds that they could rely on their accuracy when purchasing new books for the library.



# School Awards Day

The **School of Culinary Arts and Food Technology** held their annual awards ceremony recently, this prestigious event which recognises the achievements of the school's students and staff across the culinary, gastronomy, bakery and pastry arts, bar and beverage management, cookery, food product development and RE-INSPIRED fields of study and professional practice during 2019. The event took place in the Kathleen O'Sullivan theatre, Cathal Brugha Street, Dublin and brought together all the major industry trade bodies, **Inspired Friends of Culinary Arts —School Supporters**, recipients of awards and diplomas and their families. A special presentation was made to **Freshways Food Company-Diarmuid Shanahan (Co-owner & Managing Director)** for their investment towards assisting student learning in the school (middle photo below). **Dr Frank Cullen** (Head of School Culinary Arts and Food Technology) congratulated all award winners on their achievements and thanked all the major trade industry bodies and foodservice companies for their continued sponsorship and support to the school. A special word of thanks was also offered to **Tony Campbell, James Sheridan, Warren Mcelhone, Lynsey White, Ann Walsh and the school laboratory assistant team** for organising lunch in the school's Green Room Training Restaurant for guests, award winners and school sponsors and to **Alan Montgomery and Geraldine Skelly (School Administrators)** and **Jackie Rigney (School Business Development Manager)** for their hard work behind the scenes towards co-ordinating this prestigious event for our school.





# School Awards Day

Infinite  
Possibilities

## AWARD SUPPORTERS

- Musgrave Marketplace.
- Stafford Lynch Ltd.
- Manor Farm Chicken.
- Freshways Food Co.
- Worshipful Company of Bakers.
- Catering Management Association of Ireland.
- Renshaw.
- Bolton Trust- Docklands Innovation Park.
- Vintners Federation of Ireland.
- O'Brien Ingredients.
- IREKS Ingredients.
- Panel of Chefs of Ireland.
- Andrew Ingredients Ltd .
- Licensed Vintners Association.
- Irish Bakers Association.
- Gallagher's Boxty House.
- Alliance for Bakery Students (ABST).
- Monin.



School of Culinary Arts & Food Technology 'Newsletter' Submissions (Next Issue): Please e-mail submissions for inclusion to: [James.p.murphy@tudublin.ie](mailto:James.p.murphy@tudublin.ie) Thank you !!

## TU Dublin Strategic Plan— Professor David Fitzpatrick (President , TU Dublin).

Over the last number of months we have been working towards creating a **TU Dublin 2030 strategic plan**. As the first Technological University in Ireland we have the challenge and opportunity to shape TU Dublin for the future to ensure it reaches its full potential. The TU Dublin 2030 process invited many stakeholders to participate in workshops and surveys to draw on our combined knowledge, perspectives and ambitions. There have been almost **2,500 inputs from staff, students, alumni, community and industry, and for that we are most grateful**. The feedback from these consultation workshops and surveys can be accessed through this link. We would also like to provide an outline of the high-level strategy developed to date, which is available in this presentation. In the coming weeks, we will make public the high-level scope of the plan on our website but the strategy process continues. A significant amount of work is ongoing to tease out the detailed objectives, targets and actions for the internal version of the strategic plan, which we will deliver together. Please input to this process where you can. Thank you for joining us on this path of discovery to explore our infinite possibilities!



Professor David Fitzpatrick

## Dublin Gastronomic Symposium (DGS)

The **Dublin Gastronomy Symposium** is back and will take place on the **26-27th May 2020**, the Theme will be : Food and Disruption: What shall we eat tomorrow? . The concept of disruption has been central to the story of food from the dawn of time. Individual disruptors (Apicius, Columbus, La Varenne, Escoffier, Parker, Adrià), agricultural disruptors (Cato, Varro, Jethro Tull, Monsanto, GMOs), and technological disruptors (fire, flint, freezing, refrigeration, railways, electricity, internet, iPhones) have shaped how we live our lives today.



## ARROW- Academic publishing and open access to research activity

TU Dublin has developed a standout facility for academic publishing and open access. **Arrow is a collection of the research outputs of the university made available as open access material**. This material can be used, shared and reused as long as it is not for commercial purposes and the author/authors are attributed. It is **managed by TU Dublin Library Services**. For those who have not used Arrow, a brief look at [arrow@tudublin.ie](mailto:arrow@tudublin.ie) will show the range of resources available to scholars using this resource. **Yvonne Desmond, TU Dublin's Moderator for Arrow**, has been offering demonstrations and short workshops for academic staff in each site recently, these events include publishing on Arrow and using its resources effectively. A large number of our **school staff have already posted their articles, works, papers, chapters from books, etc. on ARROW** these are available at [arrow@tudublin.ie](mailto:arrow@tudublin.ie) currently our school colleagues works have been **downloaded worldwide nearly 250,000 times**.





## School Lecturer Appears on Ray Darcy Radio

Our school were delighted that **Ann Marie Dunne (Lecturer Baking & Pastry Arts, TU Dublin)** was invited to appear on the **RTE Ray Darcy Radio show recently**. Ann Marie spoke about the world of baking with Ray and obviously her informative, interesting and engaging approach appealed to the listeners, because she was also invited to return to speak on the show again where she judged the Star Baker **Donnacha O Callaghan (Former Munster & Ireland Player)**. Ray Darcy expressed his desire to learn some baking skills and knowledge so Ann Marie kindly suggested to him to consider spending some time with our team in CBS, City Campus, TU Dublin, Ann Marie will organise same very soon. Ann Marie also presented Ray Darcy with a copy of our school book, **'All in the Food—celebrating 75 years of Culinary Excellence'**. Her full interviews is available at <https://www.rte.ie/radio/utis/share/radio1/11111767> AND <https://www.rte.ie/radio/utis/share/radio1/11123589>



## Conference Craving Planet Earth: Food in Culture - Sibiu, Romania

In early November 2019, our colleague **Anke Klitzing (Lecturer, School of Culinary Arts & Food Technology, TU Dublin)** and MA Gastronomy and Food Studies graduate **Elizabeth Wilson** spoke at the conference ***Craving Planet Earth: Food in Culture Past, Present and Future held in Sibiu, Romania*** (photos below). Elizabeth Wilson presented on the work done for her MA thesis under the title **'The Contribution of P.G. Wodehouse to the Field of Gastronomy'**, while Anke Klitzing offered **"My Palate Hung With Starlight" - A Gastrocritical Reading of Seamus Heaney's Poetry'**. The conference, hosted by Lucien Blaga University of Sibiu (photo below) together with Wolverhampton University, brought together scholars from countries as varied as the UK, Switzerland, Ukraine and India, discussing food in a variety of cultural formats, such as literature, media, art and song.



## Korean Professor Kwang Il Kang visits School

Our school received a special visit from Professor Kwang Il Kang (far left-photo below), from the Republic of Korea, he joined the school's Molecular Gastronomy class for one of their training session in the schools food product development kitchen. There he met final year undergraduate students from Culinary Science, Culinary Arts and Food Innovation and asked them about the dishes that they were working on. Staff members **Dr Róisín Burke and Pauline Danaher (Lecturers Culinary Arts & Food Product Development)** were delighted to explain the science and culinary aspects of the recipes that were being used. Professor Kang was very impressed with the advanced techniques and knowledge demonstrated and expressed his desire and plans to introduce Molecular Gastronomy courses in his university in the Republic of Korea.



## Chef Network National Student Industry Forum

The School of Culinary Arts and Food Technology were delighted to support the recent **Student Industry forum organised by Chef Network in GMIT**. This event brought together educators and Ireland's future chefs with industry to **showcase career and progression opportunities in Ireland**. The event also assisted in promoting student-chef networking opportunities. Further details are available at [info@chefnetworks.ie](mailto:info@chefnetworks.ie). Our school also worked closely with Chef Network on their recent Chocolate Masterclass held in the KOS Theatre, City Campus, TU Dublin as part of our schools on-going commitment to **support further training and knowledge dissemination for all**

### Chef Network National Student-Industry Forum

Supported by CALOR

*Chef Network invites institutes and student chefs to a day of networking, team building and discussion on the future of the industry.*

**DETAILS:**  
Date: Tuesday 26 November  
Time: 12pm – 4pm  
Venue: Galway-Mayo Institute of Technology  
Cost: Free of Charge

**THE OBJECTIVES:**  
The Chef Network National Student-Industry Forum aims to:

- Bring education sector and industry closer together; listening to the voices of our educators and future chefs on how we can work together for a better industry.
- Showcase career opportunities and career progression paths to future chefs, helping everyone find the right path for them in the industry and preparing them for the workplace
- Activate and engage the Student-Chef community and look at what Chef Network can do to support student chefs and work with training institutes.

**THE PLAN/SCHEDULE**

12:00pm: ARRIVAL – REGISTRATION  
Lunch hosted by GMIT

1:00pm – 4:00pm: STUDENT-INDUSTRY FORUM

1:00pm: SPEED NETWORKING  
Students meet chefs from a variety of sectors, backgrounds and career levels to ask them any questions they have relating to working in that sector and how to get ahead in their career.

2:00pm: SPEAKERS/PRESENTATION  
Two or three short talks/presentations

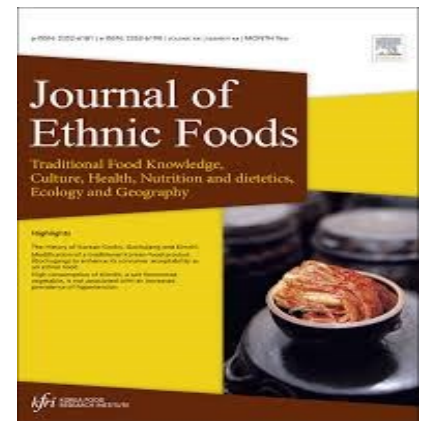
2:30pm: PANEL DISCUSSION & OPEN FORUM

In Partnership with:



## School Lecturer Joins Editorial Board of Journal of Ethnic Foods

**Senior Lecturer School of Culinary Arts & Food Technology, TU Dublin** Dr. Róisín Burke was invited by the editorial board of the Journal of Ethnic Foods to make a presentation in Seoul, Republic of Korea on October 29th. She was invited to participate in **‘The 1st International Symposium - Sustainability of Ethnic Foods and Beyond’** which was part of 5th Anniversary celebrations of the Journal of Ethnic Foods. Her presentation was entitled **‘Traditional Foods Can Inspire the Creation of Novel Foods When Using Molecular Gastronomy’** and Róisín is pictured below with the members of the editorial board.



## TU Dublin visit to Farmony (Ag-Tech Company)

On 22<sup>nd</sup> November, **Dr Frank Cullen - Head of School, Jackie Rigney - Business Development Manager, the Campus Planning team and Andy Maguire Sustainability Co-ordinator for Strategic Development at TU Dublin** visited **Farmony**, a new Irish based Ag-tech startup. This **showcase urban farm** based in Ballycoolin focuses on offering a sustainable, turn key solution to Irish (and global) producers which includes a **365 day production of hyper-local leafy greens, herbs, micro greens and many more options**. From a footprint of only 55 square metres, one Farmony can generate in excess of the equivalent output of 5 acres of traditional farm land from a vertical growing surface of 80 square metres. The goal of the Farmony model is to reduce Ireland's dependence on imports. The produce is pesticide free, and the solution uses **just 5% of the water of a traditional farm**, utilizing a controlled environment and hydroponic technology to grow vertically within two repurposed 40ft containers. **Thanks were offered to John Paul Prior and Dan O'Brien** for a very interesting and thought provoking visit.





## School's Training Restaurants in 'Ireland's top 100 for lunch' (Irish Times)

It's an institution that seemed in danger of crumbling for a while. When Lisa Cope, Marie-Claire Digby and I met to plan this list we were happily surprised by how many types of lunch we could name, which allowed a different kind of top 100 to evolve. But the good news is that lunch is alive and well. Our great -lunches list will take you to unusual places: lunch at a library, college, (**see below**) Michelin-starred restaurant, takeaway or second-hand bookshop, among others. **TU Dublin Green/Blue Room** Technical University of Dublin, Cathal Brugha Street, Dublin 1, bookings on [scaft@tudublin.ie](mailto:scaft@tudublin.ie). The student restaurant at the culinary school of TU Dublin is one of the city's best lunch secrets and, at €10 for three courses (and €4 for a glass of good wine), a bargain to boot. It doesn't really advertise, because it doesn't need to, but each semester, lunch is served in the **Blue or Green Room restaurant from Monday to Friday, cooked by first-, second- or third-year students, and the public are welcome**. It's a learning environment, but serious food has been known to come out of the immersion programmes in particular, where second or third years take over the entire running of the restaurant, deciding everything from the dishes served to the wine list. At prices like these, you can afford to take a punt on the student chefs. (Lisa Cope, Irish Times Newspaper 1.11.19). **Full article is available at** <https://www.irishtimes.com/life-and-style/food-and-drink/ireland-s-top-100-cafes-restaurants-and-bars-for-lunch-1.4038740?mode=amp>



School's Blue Room Restaurant.

## School visits Silver Hill Duck in Co. Monaghan

The recent partnership between **TU Dublin and Silver Hill Duck in Co. Monaghan** witnessed the first cohort of students under the co-ordination of **Diarmaid Murphy (Lecturer Culinary Arts) and Jackie Rigney (School Business Development Manager) [photo below]** visiting the site. From a learning perspective, the educational trip was organized to provide students with a rare opportunity that demonstrated the development, preparation and presentation of the unique distinctive hybrid duck that was developed over thirty years, bred exclusively for **Silver Hill Duck**. Students across multiple programmes were invited to be educated on all aspects of production from breeding, egg production, hatching and selection, to processing, cooking and packaging. In the new centre of excellence, the kitchen development team served up various duck products for the students to taste. This was followed by a question and answer session in which students got to engage with the team at Silver Hill Duck. The partnership has led to **further tours, cooking demonstrations with Jason Li before Christmas and culinary competitions (March 2020)** being organized. So keep an eye out for further events with our school and Silver Hill Duck will be delivering soon.



## School Assists International Year of the Periodic Table Event

The School of Chemical and Pharmaceutical Sciences welcomed 70 participants, most of whom were chemistry and science teachers, to the **Chem-Ed Ireland 2019 conference on Saturday, October 19th in Kevin Street**. This annual event provides an opportunity to network and to share resources and ideas relevant to teaching chemistry and science in Ireland and featured presentations and workshops. Teachers travelled from across the country to participate and the theme for the day was the International Year of the Periodic Table. **Colleagues James Fox and Shannon Dickson in the School of Culinary Arts & Food Technology provided the highlight of the day as they had handcrafted an edible periodic table.** They were ably assisted by first-year Bar & Restaurant Management students who prepared the delicious chocolate brownie and lemon drizzle bases. The programme included a series of engaging and informative workshops on Microscale chemistry (recognised as a green and sustainable approach); Making a colorimeter and using it to analyse facewash; Safety guidance for practical chemistry school laboratories and Editing and writing Wikipedia pages about scientists from diverse backgrounds. Presentations dealt with a wide range of topics including the 'Breaking Chemical Bias' project, A day in the life of a chemist working in the biopharmaceutical sector, SciFest science fairs, Development of new Leaving Cert chemistry specifications and TU Dublin chemistry research in response to global challenges. Further information on the event is available at the conference website here, and tweets can be viewed using the hashtags #irishchemed19 and



## SILO LONDON – One of the world's first zero-waste restaurants

*Silo is a restaurant "designed from back to front, always with the bin in mind", where they have eliminated waste. They source carefully from "clean farming" with a mind to the pre-industrial food system, using both traditional and contemporary techniques, to create great tasting food with respect for nature. Chef-owner Doug McMaster key culinary techniques prepared in the open kitchen utilise zero waste strategies. **Silo, Unit 7 Queens Yard, Hackney Wick, London, E9 5EN***





## School Lecturer is International Judge at *Coupe Louis Lesaffre*, China

School Lecturer Jimmy Griffin (Baking & Pastry Arts, TU Dublin –LEFT SIDE CENTRE PHOTO BELOW) was selected as one of three **International judges for The Coupe Louis Lesaffre Asian Pacific region world quarterfinals** was held in **Shanghai, China** recently at the China International Import Expo or CIIE , the **Worlds biggest trade fair**. Five teams competed in the event with the top four going through to the Coupe du Monde in Paris 2020. Jimmy's fellow jury members included Bernd Keutcher, Akadamie Director, Weinheim, Germany, and Solveig Tofte of the Bread Bakers Guild of America as well as Honorary President and founder , MOF Christian Vabret. The competing teams were Korea South, Japan ,China, China Taipei and Singapore and **the competition consisted of three specialist bakers operating on 8 hour timeline to complete three categories/skill sets Bread, Viennoiserie and Artistic piece**. Jimmy reports that the standard was exceptionally high at the event (see photos below from each category). Four teams qualified Japan, China, China Taipei and South Korea. Jimmy states that it was a huge honour to have been selected as jury for this amazing competition and represent Ireland and the school adding that having witnessed and tasted the products from all the competitors , he has no doubts that one or more of these teams will achieve a podium finish in Paris at the **World Cup Final in January 2020**. All photos taken are available on school's staff scratch drive (h) under Events

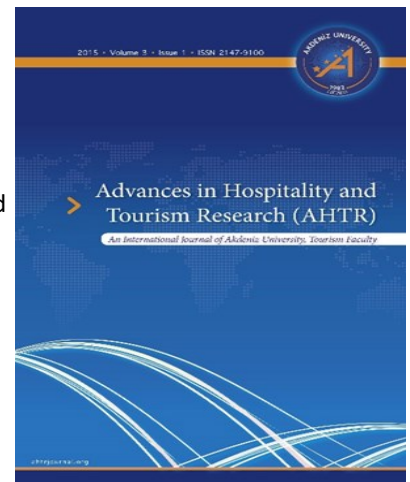




## 1st Peer Review Paper by MA Gastronomy & Food Studies Graduate

Only a month after officially graduating, **Ketty Quigley** will see part of her Masters dissertation published in the **Advances in Hospitality and Tourism Research (AHTR)** journal. This peer-reviewed paper is a joint publication with her supervisor **Margaret Connolly**, and two other staff members **Dr. Elaine Mahon** and **Dr. Máirtín Mac Con Iomaire**. The paper titled **'Insight from Insiders: A Phenomenological Study for Exploring Food Tourism Policy in Ireland 2009-2019'** is published in a special Gastronomy and Tourism issue of the AHTR and will be available by open access online in volume 7, issue 2 (2019) at <http://www.ahtrjournal.org/>. The paper's findings highlight the influence that key policy makers, the formation of networks, clusters, and the role social entrepreneurs had on developing food tourism in Ireland. The influence of the economic downturn in 2008 was a force for change and creativity among both government agencies and the broader tourism and hospitality industry. Food tourism policy was aligned with broader government policy, the creation of regional tourism brands (Wild Atlantic Way etc.), linking gastronomy with cultural and other tourism initiatives and marketing strategies. Whereas food in tourism in Ireland is well established, only ten per cent of overseas visitors are travelling specifically for food experiences.

Ketty Quigley is a French native who hails from the Loire Valley and fell in love with Dublin in 2004. She worked in the travel industry for many years and in the middle of the recession, bored with her office job she started a food blog called 'French Foodie in Dublin' to share her passion for food and Dublin. She set up a food tourism business in 2015 called Delicious Dublin Tours. In 2017 she was part of the first cohort to enrol on the new Masters programme in Gastronomy and Food Studies.



## Global Dining with MA Gastronomy and Food Studies

In the first year of the **Masters programme in Gastronomy and Food Studies**, there is a group assignment called **'Global in the Local'**. Each week for five weeks, teams of three or four have to curate a meal experience with a global flavour in Dublin city centre. This year, the class sampled **Szechuan cuisine** in M&L Restaurant in Cathedral Place (see photo) in week one. A selection of **Mexican food and drink** in El Grito Mexican Taqueria, Mountjoy Square were savoured in week two. In week three, the group explored **traditional Korean food** and a witnessed a demonstration of kimchi making by the owner in Kimchi Hophouse on Parnell Street. There were more **Mexican delights and a taste of Mezcal** in Café Azteca, Lord Edward Street in week four. The final group made Caipirinhas and Brigadeiro sweets in the college prior to relishing a selection **Brazilian food in Wigwam** in Abbey Street (see photo). Students research the historical and cultural significance of the meal and present this to their class prior to the meal. The meals are both educational and commensal, enabling networking and sharing of lived experiences.

**MA Gastronomy and Food Studies Students enjoying Szechuan cuisine in M&L Restaurant**



# Industry, Academic & Civic Engagement

## School Re-inspired Programme

September 2019 marked the start of the new student in-take (photo below) for the **school's Re-Inspired Programme (now in its 3rd year)** which is sponsored by **Dawn Farms, Inspired 'Friends of Culinary Arts and TU Dublin**. The student uniforms were provided by Mary Coppinger Uniforms Ltd, 'The brainchild of **Dr. Frank Cullen (Head of School, Culinary Arts & Food Technology, TU Dublin)** in co-operation with **The Merchants Quay, Teach Mhuire, Cuan Mhuire, Casadh and Mendicity Institution (Homeless Services & Rehab Treatment Centres)**. This innovative and unique programme (presented weekly by James Rock, Lecturer Culinary Arts-centre of photo) imparts the practical skills and knowledge to participants to assist them towards eventually taking up cooking positions in the industry. Our school is proud to support the centres mentioned and the participants which they forward for the Re-Inspired Programme, we also thank **James Rock (Lecturer Culinary Arts), Thomas Cooney (Laboratory Assistant, TU Dublin)** and the school laboratory and support teams who collectively ensure that the Re-Inspired programme runs smoothly on a weekly basis.



## School and Spanish Embassy Work Together

Our school offered warm thanks to the Spanish Embassy in Dublin, Chef Blanca Valencia and Juan Garcia from O'Med family Olive Oils, Grenada, Spain for an excellent presentation and tasting of Extra Virgin Olive Oils (EVOO) and vinegars. Thanks were also to the students who took part and made it an interesting and educational event (Diarmuid Cawley, Lecturer, TU Dublin).





# Industry, Academic & Civic Engagement

## School Welcomes 'Erasmus Mundus Students Cohort 9'

The School of Culinary Arts & Food Technology is delighted to welcome Cohort 9 Masters Student 'Food Innovation and Product Design' (FIPDes) Erasmus Mundus Students (photos below) who will begin their studies with our school in the second semester (see photos). A big word of thanks to all the co-ordinators and lecturers and collaborating universities **Dr Roisin Burke & Anna Cruickshank (TU Dublin, School of Culinary Arts & Food Technology, Ireland)**; Isabelle Laissy, Barbara Rega, Marwen Moussa, Chiara Penon and Manon Chenebault & Giana Perra (**Agro Paris Tech, France**), Erik Andersson, Jenny Schelin (**Lund Institute of Technology, Lund University, Sweden**), Paola Piombino & Paola Vitalione (**University of Naples, Italy**).

**FIPDes** Food Innovation & Product Design  **Erasmus Mundus**

**Yearbook 2019-2021 Cohort 9**

 <b>Lara AUZET</b> SOUTH AFRICA BSc. in Engineering in Chemical Engineering Favourite Food: PASTA (all different kinds)	 <b>William BAIDOO</b> GHANA BSc. in Nutrition and Food Science Favourite Food: Banku and Okro Stew
 <b>Maria René BARRIOS REYES</b> GUATEMALA BSc. in Engineering in Food Science Favourite Food: Sushi (or everything having cheese)	 <b>Heather BROWNE</b> IRELAND BSc. Nutrition and Dietetics Favourite Food: Chicken
 <b>Marie Line EL CHEMALI</b> LEBANON BSc. in Food Science and Management Favourite Food: Cheese, pasta and ice cream!	 <b>Can FENG</b> CHINA BSc. in Food Science and Human Nutrition Favourite Food: There are too many of them!
 <b>Roisin GALLAGHER</b> IRELAND BSc. in Human Nutrition and Dietetics Favourite Food: Chocolate	 <b>Alejandra GARCIA MUNOZ</b> COLOMBIA BSc. in Food Engineering Favourite Food: Chocolate
 <b>Irineos GEORGIOU</b> CYPRUS BSc. in Food Science and Technology Favourite Food: Asian cuisine	

**FIPDes** Food Innovation & Product Design  **Erasmus Mundus**

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 <b>Jessica GIOVANNI</b> INDONESIA BSc. (Hons) in Food and Nutrition Favourite Food: Sushi and sashimi	 <b>Ulii HOSSE PASTOR</b> BOLIVIA B. Tech. in Production Engineering Favourite Food: Spicy Beef Tongue
 <b>Povratanak HOUR</b> CAMBODIA BSc. in Food Science and Technology Favourite Food: Fish and Sea Food	 <b>Nusara INTHARAKASEDT</b> THAILAND BSc. in Food Science and Technology Favourite Food: Chocolate
 <b>Charikleia (Klelia) KARAGIANNAKI</b> GREECE BSc. in Nutrition and Dietetics Favourite Food: Ratatouille	 <b>Paula KHATI</b> LEBANON BSc. in Food Science & Management BSc. in Nutrition & Dietetics Favourite Food: Breakfast cereals and milk
 <b>Elsa KINANTI</b> INDONESIA BSc. in Agricultural Technology Favourite Food: Empal (Indonesian Herbs Fried Beef)	 <b>Gautam KOHLI</b> INDIA B. Tech. in Food Technology and Management Favourite Food: North Indian Cuisine

**FIPDes** Food Innovation & Product Design  **Erasmus Mundus**

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 <b>Eduardo LIZA DIAZ</b> PERU BSc. in Food Industry Engineering Favourite Food: Peruvian food	 <b>Lucas Joao MEZZOMO</b> BRAZIL BSc. in Food Engineer Favourite Food: Strogonoff and Rice
 <b>Maria Francisca NJOMAN</b> INDONESIA BSc. in Agricultural Technology Favourite Food: Ramen, salmon	 <b>Bhumika PATEL</b> INDIA B. Tech. in Biotechnology Favourite Food: Everything my mother cooks!
 <b>Imothes SOTIANGCO</b> PHILIPPINES BSc. Food Technology Favourite food: Kabayaki Unagi (Eel)	 <b>Ramayashree SRINATH</b> INDIA B. E. in Biotechnology Favourite food: Paneer Butter Masala (Indian dish)
 <b>Ratchadetch TERMPITIPONG</b> THAILAND BSc. in Food Science and Technology Favourite Food: Stir fry noodle	 <b>Alejandra VELÁSQUEZ BARILLAS</b> GUATEMALA Chemical Engineer Favourite Food: Cheese

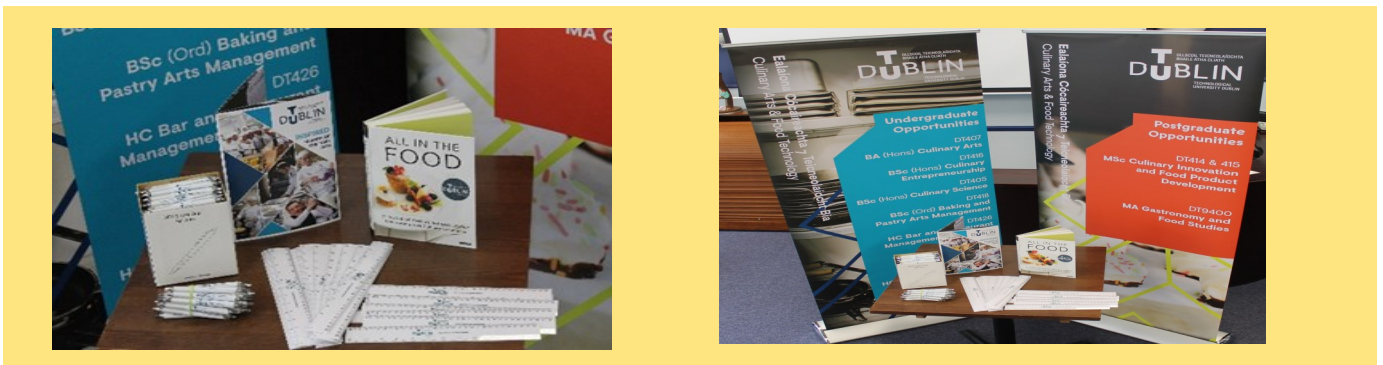


School of Culinary Arts & Food Technology



## Recruitment: School Presents to Secondary

Our school was invited to present our 'Careers in Culinary Arts and Food Technology studies' presentation to a selection of Secondary Schools recently (**details below**). The school management team have worked together to develop **support materials to assist school colleagues and supporters towards circulating the excellent work of our school and the many programmes which we offer from Higher Certificate to PhD levels** plus our part-time (CPD) Continuing Professional Development Industry driven programmes. School colleagues wishing to make school presentations for industry and individual schools or groups can you please ensure that you have the **school's POS (Point of Sale) marketing materials [see photos below] for your visits, plus an e-copy of the school POWERPOINT presentation. Pull-up banners, pens, rulers, bags, school 'Inspired' and programme brochures** from the following areas (a) School Office, (b) Assistant Heads of School offices, (c ) Business Development Manager's office.



Listed below are just some of the school's and ETB's which colleagues have successfully completed individual school programmes presentation (**L-R: Cabinteely CS, Castlenock CC, Rosmini CS, New Cross C, St. Joseph's School, Sygne St**). Our thanks to those schools (to date) who have requested our services and are now working closely with the school. **It's crucial that we (all staff and friends) work together to continue to get our message out to as many schools as possible and offer them the opportunity to request one of our individual school programmes presentations.**



## Musgrave CPD Graduation Day 2019

Dr Frank Cullen and Jim McCauley, School Culinary Arts & Food Technology presented the **Continuing Professional Development (CPD) Diplomas in Professional Butchery to Musgrave employees** (see photos below) who successfully completed the DT487A programme recently. The CPD Diploma in Professional Butchery Skills Development promotes entry-level careers as Butchery practitioners, participants are also offered a broad and more general range of skills and knowledge in terms of managing and organising meat and culinary operations. This programme meets the needs of MRPI and equips students with skills for development, preparation and presentation of meats and culinary products in a safe, healthy and nutritious manner. **Orla Farrell and Anne Marie Lynch, HR Musgrave** congratulated the many store owners (including participants), family, friends and the lecturing staff of the School of Culinary Arts and Food Technology, TU Dublin for co-ordinating another excellent CPD Diploma in Professional Skills Development programme. Musgrave employees were also presented with a copy of 'All in the Food – Celebrating 75 Years of Cathal Brugha Street' by Dr Frank Cullen, who also invited the successful participants to lunch in the school's Green Room Training Restaurant (**Mike O'Connor, Assistant Head School Culinary Arts & Food Technology, TU Dublin**).



**Crumlin College visits School:** We were delighted to welcome the culinary students of **Crumlin College** accompanied by **Mark Leonard (Head of Catering Department, Crumlin College)** to our school recently.



Thanks to Jackie Rigney for capturing Crumlin College's visit to our school (via these photos)





## TU Dublin 'Careers Fair'

The School of Culinary Arts and Food Technology, TU Dublin worked closely with the **TU Dublin Career Development Centre** to deliver the recent 'TU Dublin Careers Fair' which attracted **over 30 of Ireland's major food, beverage, pubs, hotel and food service companies** to our Cathal Brugha Street, City Campus location. Participating companies which included some of our **Strategic Partners of TU Dublin and INSPIRED Friends of Culinary Arts** were amongst those employers exhibiting including **Musgrave Marketplace, Freshways Foods Co**, Press-Up, Centre Parcs, Celbridge Manor Hotel, CCUSA, Fitzers, Murray Pub Group, Adare Manor, RIU Hotel Group, Hastings Hotels, Gourmet Food Parlour, Castleknock Hotel, Ashford Castle, Citywest Hotel, Nando's, Carton House, Musgrave Retail/Supervalu, TIFCO Hotels, Amaris Hospitality, Merrion Hotel, Kepak, Dorchester Collection, Dalata Hotels, Compass (Aviva), USIT, The Marker Hotel, Google/Compass, Cliff House Hotel, Conrad Hotels, PPHE, MHL Hotel. Over 300 students attended to speak with employers about graduate jobs, placement opportunities and seasonal work available. The event was a huge success and feedback from employers was very positive with some looking to book in for next year's event.

and placement positions.



**Musgrave Marketplace**



**Freshways Food Co**

## Students visit *Guinness Storehouse* and the *Dublin Liberties Distillery*

As a component of their integrated Bar and Beverage Operation studies school students from the **Culinary Entrepreneurship (DT416/1-top right photo) the new Bar and Restaurant Management programme (DT426/1-bottom right photo)** partook in two educational field trips to explore recent trends and developments in the drinks industry outside the classroom setting. Students were invited to visit the **Dublin Liberties distillery (DLD)** which is one of the newest distilleries in Dublin city, this visit was quickly followed up by a visit to famous **Guinness Storehouse**. Both these major visitor attraction locations showcased the positive impact which tourism can have on local drinks businesses in the city. Students were also given the opportunity to understand the production process, the visitor experience and their impact on purchasing decisions in their workplace bars and restaurants in the future. Thanks were offered to **Judith Boyle (Lecturer Beverage Management, TU Dublin)** for co-ordinating both of these educational visits for the students.



## Joshua's Spicy Mexican flavours wins 7th Monin Cocktail Challenge

The **7th TU Dublin Monin Cocktail Challenge** took place recently at **TU Dublin Training Bar, City Campus**. Over twenty students entered the alcohol free cocktail challenge competition, where recipes were based on Monin premium syrups and purees. The professional external judges were wowed by the flavour combinations and cocktail skills of the first year students. Balaz Kiss (judge) stated that 'he would serve any of the final cocktails in the Shelbourne hotel'. Points were awarded for appearance, aroma, taste and the commercial appeal of the cocktails, **Tom Donohoe (Monin Business Development Manager, Food Solutions Ltd)** congratulated the students and awarded prizes to the top three finalists. **James Murphy** Assistant Head School of Culinary Arts & Food Technology offered thanks to **Tom Donohoe (Monin - Sponsors)**, **Ali Dunworth** (Judge, Food journalist and consultant), **Laura Molloy** (Judge, Monin Brand Ambassador), **Balaz Kiss** (Judge, Shelbourne Hotel), **Susan Boyle** (Judge, Drinks consultant and international drinks judge) plus **Judith Boyle** (Lecturer Beverage Management, TU Dublin) and all the competitors who entered. The winners of the 7th TU Dublin Monin Cocktail Challenge were as follows; **1st place (Overall winner) Cocktail Name: 'Tropic Thunder' Prepared by: Joshua Keegan**. Ingredients and method: Chill a martini glass. In a shaker put 3cl Apple Juice, 2cl Monin Pineapple syrup, 3.5cl fresh lime juice and ¼ red bell pepper, shake with ice. Part rim a chilled martini glass with a spice and salt mix. Pour the chilled cocktail into the glass and garnish with a slice of red pepper. **2nd place: Cocktail Name: 'Tea for Two' Prepared by: Robyn Ronayne**. Ingredients and method: In an ice filled tea pot, place 4cl of Monin Lychee syrup, 3cl Monin Blood orange syrup, 4cl lemon juice, 16cl orange juice and 16cl black tea infused with star anise and chilli and stir until mixed and diluted. Garnish with mint and star-anise. Serve with two sugar rimmed tea cups. **3rd place: Cocktail Name: 'Winter All Spicy' Prepared by: Jaya Puchon**. Ingredients and method: Ice a randy balloon glass. In a shaker muddle ½ inch of ginger with 3cl Monin Winter spice syrup and 1cl Monin French vanilla syrup. Add 6cl apple cinnamon tea and 1cl lemon juice to the shaker with ice and shake. Double strain into the chilled brandy glass and garnish with a dehydrated Apple slice and a cinnamon stick.





## National Hospitality Awards 2019 - Winners Revealed

James Murphy– Assistant Head of School Culinary Arts & Food Technology & Awards Panel Judge reports on the recent **National Hospitality Awards 2019** (sponsored by Hospitality Ireland) which recognises some of the finest hospitality businesses in the country. This years awards were held at Dublin's Shelbourne Hotel. Winners included **The Devlin** picking up the overall "Best New Establishment" accolade, seeing off competition from Le Perroquet, Waterfront House and The Dunloe Hotel & Gardens. **Searsons** was named overall "Best Bar", coming in ahead of The Front Door, Hargadon Bros and The Goat Bar & Grill. The overall "**Best Restaurant**" award went to **Restaurant Patrick Guilbaud**, with Inis Meáin Restaurant & Suites, Aimsir Cliff at Lyons and Bastible also in the winners' stable. Overall "**Best Business Hotel**" went to **InterContinental Dublin**, while overall "**Best Hotel**" was awarded to **The Shelbourne**, and O'Callaghan Collection was named overall "Best Hotel Group". Elsewhere, **The Bridge 1859** was named overall "**Best Sporting Bar**", **Pichet** was crowned overall "Best Casual Dining" venue and The House Restaurant at the Cliff House Hotel took the title of overall "Best Hotel Restaurant".



National Hospitality Awards



## Dublin on-trade faces "unprecedented" competition & differentiation

School supporter the **Licensed Vintners Association (LVA)** spoke recently of the challenges facing Dublin pubs, **Donall O'Keeffe (Chief Executive Officer, LVA)** stated that the unprecedented levels of competition and differentiation in the Dublin licensed trade reflect the explosion of new outlets in the capital and means that those pubs and bars already established there "*must up their game on wine, cocktails and bottled beers*". Mr O'Keeffe added that "*The competition in the city across a number of sectors ranging from high-end restaurant chains to burrito joints has become so competitive. Having a story to tell has become an ongoing battle which is great for the consumer, for standards, for consumer choice and for the number of people now being attracted into town, but pubs have to be operating to such a high level to compete – and I think they are.*" Apart from this, the **top issues for the Dublin licensed trade remain unchanged, namely the shortage of skilled staff, particularly in the kitchen and bar area** and the runaway level of insurance costs, he added. (Source: Drinks Industry Ireland).



Nola Clan Groups 's  
'9 Below Bar, St  
Stephens Green,  
Dublin.



# Remembered Friends and Colleagues



If you would like to highlight and share your treasured school moments and memories in this space, please send your submissions to [james.p.murphy@tudublin.ie](mailto:james.p.murphy@tudublin.ie) . Thank you !!



# Contributions of Success by Students & Staff

## School Student wins Gold at World Cocktail Competition, China

The School of Culinary Arts and Food Technology, TU Dublin wishes to congratulate one of our past studies **Oisin Kelly** (photo right) on his recent success in **winning a Gold medal at the recent World Cocktail Competition held in China**. Oisin studied with our school on the **BSc (Hons) degree in Bar Studies- Management and Entrepreneurship**. Oisin states he had one of the most amazing weeks of his life in China, he practiced relentlessly up to competition and the outcome he states was worth all the work, a gold medal and an award for best young bartender'. Oisin adds that *'the best part of all was that he got to represent Ireland with filled him with ecstatic pride'*. He adds that *'for all those people wondering about entering the next cocktail competition that comes up, to just go for it, if you lose, wait for the next one and do that one too and repeat the process'*. Oisin finishes by stating that *'it is always about the experience and journey and most importantly the friends we make along the way'*, **our school congratulates Oisin once again we are equally proud of your World winning achievements'**.



## TU Dublin Staff Site Visit to Country Crest and Ballymaguire Foods

Jackie Rigney, School Business Development Manager recently co-ordinated a staff site visit to **TU Dublin's strategic partners Country Crest/Ballymaguire Foods**. Staff across three disciplines attended from the **School of Culinary Arts & Food Technology, School of Food Science & Environmental Health and the School of Mechanical & Design Engineering**.

Country Crest is a family business dating back to 1910 whose underlying promise and passion to respect and protect the power and purity of the land is very evident. Ballymaguire Foods a sister company to agri-food business Country Crest, is focussed on the production of fresh prepared foods in partnership with leading retail and foodservice customers under private label brands and prides themselves on driving industry standards in quality, service and innovation.

Thank you to **Michael Hoey, Managing Director – Country Crest, Ed Spelman, Managing Director - Ballymaguire Foods** and all the staff for their time and very kind hospitality when we visited.





## Musgrave Marketplace supports School (Source: Hospitality Ireland)



Musgrave MarketPlace donates €350k to support TU Dublin's 'Transforming Tomorrow' campaign. *Hospitality Ireland* reports.

**M**usgrave MarketPlace – the leading supplier to Irish foodservice, retail and SME businesses – has donated €350,000 to support TU Dublin's 'Transforming Tomorrow' campaign, which is intended to create a centre of excellence for Ireland's food and drink sector at TU Dublin's new Grangegorman campus.

With campuses in Dublin City, Tallaght and Blanchardstown, Technological University Dublin represents a new milestone in Irish higher education. Building on the heritage of its founding organisations – DIT, IT Blanchardstown and IT Tallaght – TU Dublin is inclusive and adaptable, and creates educational opportunities for students at all stages.

The new university offers an open learning experience with pathways to graduation, from apprenticeship to PhD, in the areas of science, the arts, business, engineering, technology and, of course, culinary art. With 28,500 students, it is now the largest university in Ireland with a focus on practice-based education informed by the latest research and enabled by technological advances.

The €350,000 investment by Musgrave MarketPlace is part of the firm's ongoing

commitment to supporting the progression of the Irish food sector and investing in up-and-coming chefs and future food industry leaders.

The investment is supporting two key initiatives:

### 1. Musgrave MarketPlace Scholarship Programme

The scholarship programme recognises eight high-achieving students studying for bachelor of arts culinary arts honours degrees and bachelor of science culinary entrepreneurship honours degrees. Each scholarship is valued at €5,000 and funded on an annual basis.

Upon completion of college, individuals are given the opportunity to partake in an internship with Musgrave MarketPlace, which aims to encourage students to apply the knowledge that they have acquired and concepts about which they have been taught to the practical demands of the workplace.

### 2. Musgrave MarketPlace is supporting four PhD researchers in the School of Culinary Arts and Food Technology

The research undertaken by two Musgrave PhD scholars, Sophie Dalton and Carina Fagan, will identify and map out culinary education and policy across Europe. This is planned to accelerate the School of Culinary Arts and Food Technology's strategic mission

to develop a centre of excellence for food and drink at TU Dublin Grangegorman and gain a designation as a European centre of excellence for food and drink.

It is intended that this development will benefit the industry through the increased collaboration within third-level education, focused on food innovation and research, by providing a knowledge exchange and access to research.

It is hoped that the research focuses on primary and post-primary education will enhance and encourage the love of food in young people and address social and societal concerns through the provision of knowledge and the development of a framework to influence change at an early stage of development.

In addition, Musgrave PhD scholar Margaret Corcoran will focus on exploring the knowledge base of the impact of food and cooking on the well-being of families and communities, and its contribution to self-family and community identity.

The fourth Musgrave PhD scholar, Caroline McGowan, will research food literacy. This research extends beyond a narrow concept of food education through nutritional recommendations and cookery lessons to nurturing important and vital connections between food, people, health and the environment, both theoretically and practically. It will explore how establishing food literacy programmes can counteract inequality and disadvantage.

## Christmas Cakes Beautifully Prepared by Baking & Pastry Arts (2nd Years) Students !!





## Schools Alumni gather in London with TU Dublin

This year's **annual TU Dublin London alumni celebration** was held at the iconic London restaurant Bentley's in Mayfair. Hosted by **TU Dublin President Professor David Fitzpatrick** and **School of Culinary Arts & Food Technology graduate and Michelin star chef Richard Corrigan** owner of Bentley's Oyster Bar & Grill. Our school was well represented in our support to this event as alumnus Bobby Kerr addressed the guests and **Dr. Frank Cullen (Head of School), George Smith and Anna Cruickshank (Lecturers School of Culinary Arts & Food Technology, TU Dublin)** attended. It was the first event to take place in London since TU Dublin was established earlier this year with graduates from all three TU Dublin campuses all in attendance.



**Photo L-R:** George Smith, Bobby Kerr, Professor David Fitzpatrick, Richard Corrigan and Dr Frank Cullen

## Special Meal Experience - Stephen McAllister's 'Pigs Ears Restaurant'

Culinary Arts (2nd years—**photo right**) were treated to a special meal experience at **Stephen McAllister's** award winning 'Pig's Ear' restaurant. Stephen is also a Graduate of the school and has recently opened his new restaurant Spitalfields in the Coombe area of Dublin. He is also well known for his role as the resident chef on RTE's 'The Restaurant' series.

**(Roseanna Ryan, Lecturer Culinary and Pastry Arts, TU**



**(Photo left)** Congratulations to our Culinary Entrepreneurship students who prepared this beautiful Christmas roast dinner as part of their **DT416 (1st Year)** professional practical training sessions under the direction of their lecturer **Brona Raftery (Lecturer Culinary Arts, TU Dublin)**.

## Farmers Market Inspires Culinary Entrepreneurship Students

Brona Raftery (Lecturer Culinary Arts, TU Dublin) reports that recent research and investigation by our schools **DT416 First Year B.Sc. Culinary Entrepreneurship** students into the most popular foods sold at farmers markets was instrumental in their recent baked goods creations. A large portion of these goods were also kindly distributed to feed the homeless under the schools food donation project during November.



## Schools assists Jones Engineering (Special Donation) Event



Jones Engineering Group donated €1m gift to TU Dublin to support the building of Ireland's first centre of excellence for Construction education (AEC) in Broombridge. TU Dublin President David Fitzpatrick requested our school to assist with a special event to mark this generous donation. **Roseanna Ryan and Dr Elaine Mahon (Lecturers Pastry Arts, TU Dublin) and the DT407.3 students of Major Pastry 1** handmade beautiful chocolates and pastillage (see photos left, right and below) which took them over 2 weeks to complete for the event.



## Post Graduate (Masters) Students engage with Strategic Leaders

As part of the on-going series of on-going masterclasses, special lectures and workshops for our school's **MSc Culinary Innovation and Food Product Development Masters Students**, Dr Kathleen (Lecturer TU Dublin) invited in **Mr. Tom Fennell former Head of Strategy, School of Business, TU Dublin** to join her towards assessing students case study final presentations on strategy. The main case study topic for discussion was **Copersucar: A World Leader in Sugar and Ethanol**. Students really enjoyed Tom's contribution and unique insight to the case study assessment event. **Bord Bia's Thinking House** also supported our Post Graduates by conducting a guest lecture for the school's **MA in Gastronomy and Food Studies (2nd years)**. The module was Branding and Consumer Culture, the guest presenter demonstrated some insightful data during their presentation on consumer trends and brands based on global research trends (**Dr Kathleen Farrell, Lecturer TU Dublin**).



## Household Management students (1946 cohort) return to City Campus CBS

(Front row L-R) Pictured on their return to Cathal Brugha Street, 28th November is **Jenney Gaffney (1946 cohort, Household Management)** and **Patricia O'Dea (nee) Heery**, daughter of Margret Heery who was **Bean an tÍ in Cathal Brugha Street until 1972**, also a former teacher with the **VEC 1950 (Parnell Square)**. **Back row L-R** Dr Ralf Burbach, Patricia Rowland, Margaret O'Dea, Teresa Heery, Margaret Moran (grand daughters of Margaret Heery) and Mike O'Connor (Assistant Head, School of Culinary Arts & Food Technology) who presented both ladies with a copy of the school book '*All in Food-75 Years of Culinary Excellence*'.

Mrs Margaret Heery (nee Horan) made cakes for everyone and redecorated the 'Top Tier' shortly after the first born of the wedded couple was delivered. Nora Owen (whose mother, Mrs O'Mahony, also taught in Cathal Brugha) and **Johnny Giles (football hero)** were two of the people remembered by the family, whose wedding cakes were made by Margaret Heery. Icing sugar ornaments were formed on halved Pea or fruit tins, greased with butter, and sometimes her daughters, Sheila, Pat and Kathleen were drafted in often under time pressure to painstaking complete sufficient sets of decorations with a particular design piped with icing sugar just before cake collection. Interestingly, **Patricia O'Dea's wedding 'breakfast' was held in what was then called the 'Common Room' (3rd Floor) in Cathal Brugha Street, on April 10th, 1950 (right photo)**. Finally the last picture, **Jim Moran's bar (now, Pipers Corner - on Marlboro Street)** is where the family lived, and walked to the College to spend time, mainly weekends with their Grandmother in CBS. **These photographic images and stories are with grateful appreciation to Margaret Moran and family).**





## Irish Food History Field Trip to Collins Barracks

The 2nd years MA Gastronomy and Food Studies students spent the morning of the 26th November 2019 in Collins Barracks on a field trip for their module **'History of Irish Food: Applying the Past'**. They started with a photographic exhibition 'Ireland in Focus: Photographing the 1950s', which had work from three well-known photographers: Henri Cartier-Bresson from France, and two Americans photographers, Dorothea Lange and the Paris-based American anthropologist, Robert Cresswell. The students then explored the **Museum of Decorative Arts' collection of material culture and artefacts**. They were particularly interested in the **food related collections that included an ancient Greek Krater, Methers and Noggins made from oak, Silver Epergnes, sugar castors and dish rings, toasting glasses, claret decanters, oatcake hardening stands and flesh forks**. The visit finished with lunch in the Brambles cafeteria before taking the Luas back to afternoon classes.



## Schools new home 'Central Quad' Grangegorman: Specialised Facilities

The School of Culinary Arts and Food Technology, new home which will be based in the 'Central Quad' Grangegorman Campus (West Wing—see new photos below ) starting in 2020. Central Quad will contain the following specialised facilities for our students and staff **[5 Hot Kitchens, 1 Product Development Kitchen, 2 Bakeries and 3 Pastry kitchens, 2 Restaurants, 1 Food Processing Hall, 1 Training Bar, 150 seater Lecture Theatre & Demonstration kitchen and 18 Food Science labs]**.





## 2019-2020 Student Entrepreneurial Calendar.

The School of Culinary Arts and Food Technology, TU Dublin were delighted to be asked to partake in the recent launch of the **2019.20 Student Entrepreneurial Calendar event held on our Grangegorman Campus**. Key speakers included [Dr W. Bernard Carlson](#) a renowned author in the area of Technology, Innovation and Entrepreneurship, TU Dublin President David Fitzpatrick, TU Dublin Student Union President Pierre Yimbog and Paul Maguire, Head of Innovation and Enterprise, TU Dublin. Thanks were offered to Danielle Whelan, Marketing Manager, Hothouse, TU Dublin, City Campus for an excellent event. Further enterprise development advice and support for our school students was offered and is available from **Paul Maguire** email: [paul.maguire@tudublin.ie](mailto:paul.maguire@tudublin.ie)



## 5th Forum France-Ireland scholastic network for Culinary Arts

The organising committee for the **Franco-Irish Forum on Culinary Arts, Hospitality, and Tourism (FICAHT) 2020** is delighted to announce its call for papers for FICAHT 2020. The annual FICAHT Forum brings together researchers, teachers and educators, as well as industry professionals in the culinary arts, hospitality, and heritage and tourism working in both France and Ireland. Submissions for individual papers, poster presentations or workshops are invited **email:** [ficaht2020@gmail.com](mailto:ficaht2020@gmail.com) <https://ficaht2020.weebly.com/>



## School Welcomes Singapore Lecturer

The School of Culinary Arts and Food Technology was delighted to welcome **Fong Kim, Manager at the Culinary Academy TP, a leading institution of Higher learning in Singapore** on Friday, 18th October. After a tour of our school Fong was also presented with a copy of our school book 'All in the Food' to mark her visit. **Mike O'Connor (Assistant Head of School, SCAFT, TU Dublin).**

## TU Dublin Food Forum Shares School's Work & Expertise



The **School of Culinary Arts and Food Technology's** staff continue to share our expertise, knowledge and skills with the wider world via our school's social media platforms. Join up with us and share with your colleagues and friends. **TU Dublin Food Forum @TUDubFoodForum tudublin-food #foodstudies #culinaryarts** Our school wishes to thank **Anke Klitzing, Diarmuid Cawley and colleagues** for your hard work behind the scenes on **TU Dublin Food Forum**

## School Staff Resources: Staff Sharing Drive (h)

The School of Culinary Arts & Food Technology have recently developed a dedicated staff resource sharing area under the Staff Sharing Drive (h) entitled **2019-2020 SCAFT FOLDER**, this area contains the following resources for staff;

- **Recruitment:** School electronic resources, presentation and marketing materials towards schools & industry presentations by staff (please also just request access to hard copy materials, brochures, flyers, etc.).
- **Research & Dissertations:** (New) School Harvard Referencing Guide, School Dissertations Handbook and schedules.
- **Forms:** equipment loans, consent forms, educational tours, dress code, use of facilities, risk assessment for etc.
- **Exams:** exam paper templates, external examiners etc.
- **O2 School—Food Safety (For all staff):** FSAI Docs, IS 340 Docs, food safety audits, awards & classifications,.
- **Allergens:** class sheets, training materials, students, culinary shop, TU Dublin Docs., new University Allergen Policy
- **School events, photos, videos & development:** all activities held via the school. (includes back years-archive photos)
- **Module catalogue/Programme Docs:** All school programme and modules.
- **O2 School-Health & Safety (For all staff):** safety sheets, incidents reports, buildings work, emergency procedures, first aid, HSA reports, SCAFT NEW Safety Statement, uniform codes, signage, equipment SOPs.
- **Placement information / PMDS Preparation & Meeting Docs / Grangegorman on-going developments / School**

## Thank You

On behalf of the School Management team we thank the following Industry bodies and trade associations for the support provided to the School: Euro-Toques Ireland. Panel of Chefs. Irish Hotels Federation. Restaurant Association of Ireland. Licensed Vintners Association. Vintners Federation of Ireland. Irish Bakers Association (Formally FCBA). Irish Guild of Sommeliers. Bartenders Association of Ireland. Finally the *School of Culinary Arts & Food Technology achievements and on-going developments* are only possible through staff interactions with industry, students and trade associations: **We thank all staff and our supporters for this excellent work, well done.**





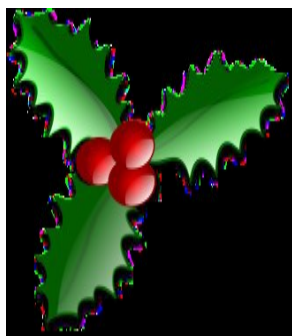
# School Restaurants and Bakery Shop

The school have two training restaurants based in TU Dublin, Cathal Brugha Street, The Blue Room and The Green Room (see photos below), both are working classrooms designed in a restaurant setting. The School of Culinary Arts and Food Technology would like to thank you for your support of our training restaurants and the culinary shop. We look forward to receiving your bookings and custom for January 2020-onwards. Our school lecturers welcome your enquiries and of course your booking. We wish to remind you that our Training Restaurants is a classroom environment and our primary objective is to facilitate student learning. Listed below are contact details you will require for bookings and orders in 2019.20 **Restaurants:** Warren Mcelhone [warren.mcelhone@tudublin.ie](mailto:warren.mcelhone@tudublin.ie) Lynsey White [Lynsey.white@tudublin.ie](mailto:Lynsey.white@tudublin.ie) James Sheridan [james.sheridan@tudublin.ie](mailto:james.sheridan@tudublin.ie) Gary Poynton (Culinary Bakery Shop) 01-4024532 Restaurant social media handles: @tudublin\_dining #TUDublinfood



## Merry Christmas

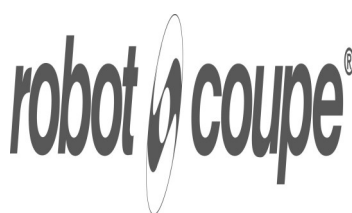
The staff and students of the School of Culinary Arts and Food Technology, TU Dublin wish you and your family a very Merry Christmas and peaceful New Year, we thank you for all your support throughout 2019



# School Supporters - 'Inspired' Friends of Culinary Arts

*The significant achievements of the school would not be possible without our generous supporters, we thank you all most sincerely.*

## Gold Plaque Supporters



## Silver Plaque Supporters



Innovative Supporters of Professional Industry Research, Education and Development

## INSPIRED

Friends of Culinary Arts had assisted the School to enhance our educational provision

The **INSPIRED Friends of Culinary Arts Concept** is to develop a dialogue between the food and culinary Industry and the school to lead food innovation and the quality of the food offered in Ireland.

**The entity:** Support and assist the development of the school for a better student experience and learning outcomes through food industry stakeholders – food companies, operators, Food retail, Artisan producers, Culinary professionals and Bord Bia, etc. Inspired's purpose is also to **generate funding and resources for the School through its connectivity with the food industry** for the support of ingredients, facilities, bursaries, professorships, sponsorship, internships for students, expansion of subjects (e.g. Food Photography, Psychology, Packaging, etc.), Inspirational tours and to attract international speakers, demonstrations, develop proto-type production areas, bespoke courses for company specific training, working with suppliers and growers.

**Organise recruitment fairs** for students and food companies to meet, and to keep chefs that have been trained in the Irish food industry in Ireland. The schools current INSPIRED Friends of Culinary Arts supporters are leading the way to a great future for its graduates.